Table 9. Foodborne Outbreaks Confirmed in Virginia, 1989

| Locality | Onset Date | Number of Cases | Etiologic Agent | Vehicle | Place Where Outbreak Occurred | Factors Contributing to Outbreak |
|----------------|---------------|--------------------|-----------------------|--------------------------------|-------------------------------------|---|
| Accomack | 6/13/89 | 34 | S. enteritidis | crab cakes | restaurant | inadequate cooking |
| Newport News | 7/12/89 | 4 | B. cereus (suspected) | beef fried rice | restaurant | improper storage or holding temperature |
| Prince William | 9/13/89 | 3 | unknown | shrimp fried rice/ egg roll | private residence | unknown |
| Virginia Beach | 10/1/89 | 20 | S. aureus | no one food item implicated | conference hall | <pre>improper storage or holding temperature; poor personal hygiene of food handler</pre> |
| Page | 12/14/89 | 43 | unknown | ham biscuit | private school | improper storage or holding temperature |
| Henrico | 12/16/89 | 9 | unknown | unknown | office party | unknown |
| Newport News | 12/17/89 | 51 | unknown | unknown | private residence | poor personal hygiene of food handler |